

Spice Route

Culinary Journeys Along the Coromandel Coast

SOUP OF THE DAY Andhra Ulava Charu

Spicy horse gram and tamarind soup, known for its health benefits. Flavourful and nutritious too

Vegetarian

Mixed Fritters Platter

Crunchy masala vadaai, Andhra punugulu and raw banana bajji served with coconut and peanut chutney

Marina Beach Sundal Chaat

Boiled white peas, grated carrots, raw mango & coconut come together with a lime dressing, roasted crushed peanuts & curry leaves

Urulai Roast

Baby potatoes roasted in freshly ground podi masala. Garnished with coarsely crushed peanuts and sesame seeds

Palakura Pappu

Toor dal, seasonal greens and tomatoes cooked in a rich, creamy and flavourful wet masala paste and given a ghee tadka

Gutti Vankaya Koora

Small brinjals stuffed with a paste of peanuts, dry coconut, sesame seeds and spices, and cooked in a thick gravy

Chettinad-Style Mushroom Pepper Roast

Mushrooms cooked with warm spices in a peppery gravy

Crepes, Breads & Rice

Kal Dosa

Soft and spongy dosa popular in Tamil Nadu

Parottas

Flaky layered parathas

Pesarattu

A dosa whose batter is made with whole green moong An Andhra favourite.

Brinji Rice

Coconut milk-flavoured wedding style pulao

Starters

Andhra Kodi Vepudu

Boneless chicken marinated in a blend of freshly ground spice powders and dry roasted in a kadhai

Kari Vadai

Fried mutton keema vadaai from the Thoothukudi region of Tamil Nadu

Meen Varuval

Fish fillets marinated in a tangy blend of spices and tawa fried until crisp

Mains

Mulakkada Mamsam

Andhra homestyle curry made with mutton and drumsticks

Gongura Royyalu

Prawns cooked with tangy sorrel leaves and Andhra spices and condiments

Guntur Kodi Masala

Chicken cooked in a thick masala of onions and tomatoes and a wet paste made with freshly roasted aromatics and coconut

Accompaniments

Kosambari Salad

Cucumber, soaked moong dal, carrots and grated coconut in lime dressing and curry leaf tadka

Andhra Tomato Allum Pachadi

Tangy tomato and ginger chutney with a hint of jaggery for sweetness

Thayir Pachadi

Tempered yoghurt

Desserts

Javvarisi Payasam

Cold kheer of tapioca pearls (sabudana), milk and fresh fruits with a hint of rose water

Kavuni Arisi Halwa

Black rice pudding made with coconut milk, jaggery and nuts

₹ 1,300^{+5% GST}

Curated by Rekha Rigo, We The Chefs

Friday, 10 October 2025
8 pm | Rose Garden

Food Festival: Celebrating The Women Chef

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EXPERIENCE